

FEB 8 - 1923

The company or individual receiving this blank is requested to supply the data called for herein and mail the statement to the Bureau of Fisheries, Washington, D. C. (in the franked envelope provided for the purpose), as soon as possible after the close of the fishing season. The law requires that reports of this character be forwarded not later than December 15, and that they "shall be sworn to by the superintendent, manager, or other person having knowledge of the facts, a separate blank form being used for each establishment in cases where more than one cannery, saltery, or other establishment is conducted by a person, company, or corporation." Attention is called to the fact that a heavy penalty is provided for failure to comply with the provisions of the law.

HENRY O'MALLEY,
U. S. Commissioner of Fisheries.

G. M. Isaacson

Name of company or individual W. M. Jackson

Location of home office

Location of plant _____

Value of plant, including land, buildings, and shore equipment ----- \$ -----

Cost of operations, exclusive of wages, and value of vessels, boats, and fishing gear shown below.....\$.....

NUMBER OF PERSONS EMPLOYED AND AMOUNT OF WAGES PAID.

[illegible]

^a Includes office force in Alaska.

^b Includes crews of vessels carrying supplies who are not elsewhere shown as fishermen or shoresmen.

VESSELS AND BOATS.

[illegible]

FISHING APPARATUS.

Kind.	No.	Length.	Value.	Kind.	No.	Value.
Seines, beach		(a)		Traps, staked		
Seines, purse		(a)		Traps, floating		
Gill nets		(a)		Dip nets		
Hand lines				Fish wheels		
Trawl lines		(b)				

a Give aggregate length in fathoms.

^b Give aggregate number of hooks.

LOSSES DURING YEAR.

Loss of life.					Loss of property.	
Designation.	Drowning.	Other accidents.	Disease.	Total.	Items.	Kind and value.
Fishermen					Buildings	
Shoresmen					Vessels and boats	
Transporters					Fishing gear	
Total					Canned or other product	

is desired that this information be prepared with accuracy and detail, so far as the packers' records can by reasonable effort be made to furnish it. Different streams in the same bay or sound should be separately reported so far as the catch can properly be credited to each. Catches not certainly referable to particular streams may be reported under the head of the bay, sound, or region.

LINES AND OTHER APPLIANCES.

TRAPS.

GILL NETS.

SEINES.

NAMES OF STREAMS OR LOCALITIES FISHED.

NAMES OF STREAMS C
 LOCALITIES FISHED.

Total.

How prepared.	Coho or silver.	Chum or keta.	Humpback or pink.	King or spring.	Red or sockeye.	Dolly Varden or salmon trout	Steelhead.	Total.
CANNED:								
Cases, 1-lb. cans, 48's...Number.....								
Value.....								
Cases, 1-lb. cans, 96's...Number.....								
Value.....								
Cases, 1-lb. flat cans...Number.....								
Value.....								
Cases, 1-lb. tall cans...Number.....								
Value.....								
MILD CURED:								
Tierces (800 lbs. each)...Number.....								
Value.....								
PICKLED:								
Barrels (200 lbs. each)...Number.....								
Value.....								
Bellies.....Pounds.....								
Value.....								
Backs.....Pounds.....								
Value.....								
DEY SALTEDNumber of fish.....								
Pounds.....								
Value.....								
FROZENNumber of fish.....								
Pounds.....								
Value.....								
SHIPPED FRESHNumber of fish.....								
Pounds.....								
Value.....								
					4486	1168		
					\$179290	\$14615		

How prepared.	Pounds.	Value.	How prepared.	Number.	Value.
HALIBUT:			HERRING:		
Fresh (shipped).....	5-8, 412 \$474.24		CANNED:		
Fresh (sold locally).....			Cases, 1-lb. cans.....		
Frozen.....					
Fletched.....			Cases, 1-lb. cans.....		
Dry salted.....					
Smoked.....					
Canned.....					
COD:					
Vessel catch—					
Dry salted.....			Dry salted.....	For food.....	
Pickled.....			Fresh.....	For food.....	
Stockfish.....				For bait.....	
Tongues.....			Frozen.....	For food.....	
Cod-liver oil.....	galls.....			For bait.....	
Shore-station catch—			Pickled, Scotch cure (in half-barrels).....		
Dry salted.....			Pickled, Scotch cure (in full barrels).....		
Pickled.....			Pickled, Norwegian cure.....		
Stockfish.....			Pickled.....	For bait.....	
Tongues.....			Fertilizer.....	tons.....	
Cod-liver oil.....	galls.....		Oil.....	galls.....	
CANNED:			SALMON:		
Cases, 1-lb. cans.....	Number.....		Caviar.....		
	Value.....		Beleke.....		
Cases, 1-lb. flat cans.....	Number.....		Ukalu.....		
	Value.....		Kipped.....		
			Dried.....		
			Fertilizer.....	tons.....	
			Oil.....	galls.....	

Catch.				Products.		
Species.	Males.	Females.	Total.	Items.	Quantity.	Value.
Bowhead				Oil, body	galls	
California gray				Oil, sperm	galls	
Finback				Fertilizer, meat	tons	
Humpback				Fertilizer, bone	pounds	
Sulphur-bottom				Whalebone	pounds	
Sperm				Meat, pickled	pounds	
Others ^a				Stearin	galls	
Total						

^a Indicate number and sex of each species.

How prepared.	Shrimps.			Shrimp meat.			Localities fished.
	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.	
CANNED:							
Cases, 1-lb. cans							
Cases, 1-lb. cans							
Cases, 2-lb. cans							
Cases, 10-lb. cans							
Total							

[illegible]

CRAB PRODUCTS.

How prepared.	Crabs.		Whole crabs in the shell.			Localities fished.
	No. cans per case.	Cases.	Value.	Dozens.	Pounds.	
CANNED:						
Cases, 1-lb. cans						
Cases, 1-lb. cans						
Cases, 2-lb. cans						
Cases, 10-lb. cans						
Total						

MISCELLANEOUS PRODUCTS.

Items.		Quantity.	Value.	Items.		Quantity.	Value.
		<i>Pounds.</i>					
Sablefish	Fresh			Tomcod	Fresh	pounds.	
	Frozen				Frozen	pounds.	
	Pickled				Pickled	pounds.	
	Smoked			Other fish ^a	Fresh	pounds.	
Eulachon	Fresh				Frozen	pounds.	
	Pickled				Pickled	pounds.	
	Smoked			Grayfish	Oil	galls.	
Rockfish or bass	Fresh				Fertilizer	tons.	
	Frozen			Crabs	(Specify unit)		
	Pickled			Mussels	do		
Smelt	Fresh			Oysters	do		
	Frozen			Seaweed	do		
	Pickled			Ivory (walrus)	do		
Pollock	Fresh			Hides	Hair seal	number	
	Frozen				Sea lion	number	
	Pickled				Walrus	number	
Flatfish	Fresh						
	Frozen						
	Pickled						

^a State species.

ADDITIONAL OR EXPLANATORY INFORMATION.

I, the undersigned, being duly sworn, depose and say that the foregoing information is correct and true to the best of my knowledge and belief.

State of _____

County of _____

G. M. Isaacson

Owner, Superintendent, Manager.
(ERASE INAPPLICABLE WORDS.)

Subscribed and sworn to before me this _____ day of _____ 192_____

[SEAL.]

Notary Public.